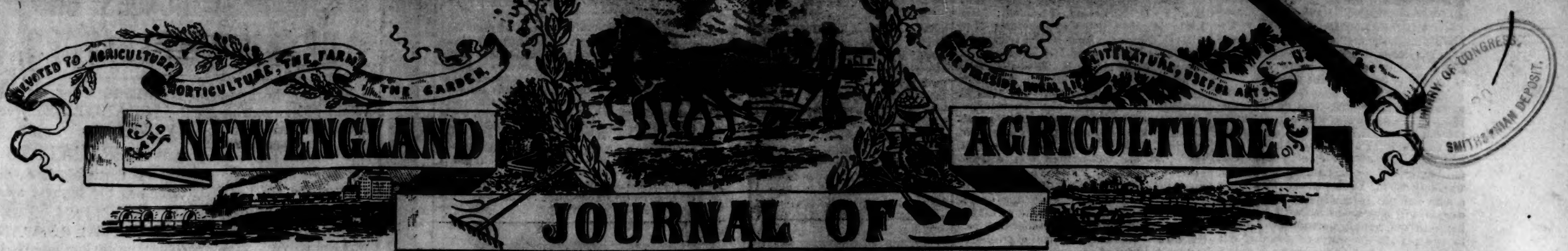


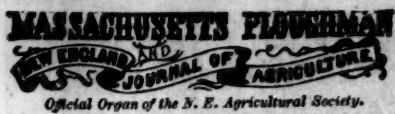
MASSACHUSETTS PLOUGHMAN



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for use in its columns must sign their names, and
necessarily for publication, but as a guarantee of
good faith, otherwise they will be consigned to the
waste-basket. All matter intended for publication
should be written in note size paper, with ink, and
sent upon one side.

Correspondence from practical farmers, giving the
results of their experience, is solicited. Letters
should be signed with the writer's real name, in full,
which will be printed or not, as the writer may wish.
THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the most
active and intelligent portion of the community.
Entered as second-class mail matter.

Farming in Three Towns.

A farmhouse celebrated for its peculiar location is situated at the very corner of three towns, Vernon, Bolton and Manchester, and two counties, Tolland and Hartford. The house has long been noted for many political and also religious gatherings, and social parties have gathered there from time to time.

The owner, John L. Risley, has had charge of Lakewood farm since his father's death in 1894. He has added acre after acre to the original farm, until it now contains about 350 acres, or four times as much as the old farm. The farm buildings have all been rebuilt or overhauled. Running water has been put into the buildings by an ingenious water wheel and pump combined from the lake. The telephone connects the house with the outside world.

A general line of farming is practised. A herd of about twenty cows is kept, and in summer nearly all the cream is sold for ice cream at South Manchester. The team work is done by four horses and one pair of oxen. Four or five hundred cords of wood and many railroad ties are annually sold. An abundant supply of ice is cut upon the lake. Pigs and poultry abound, and nearly all farm crops, including corn, potatoes, rye, oats and garden stuff, are grown and marketed near home, as the towns of Manchester and Vernon, including the city of Rockville, contain more than twenty thousand people.

Three or four men are employed the whole year and others in the busy times. Besides attending to the duties of the farm Mr. Risley has filled many public positions.

J. S. R.

Wire Worms Killed by Fall Plowing.

At the New York Cornell Agricultural Experiment Station exhaustive experiments covering a period of three years were made for the purpose of testing remedial measures. The statements here made are based largely upon the results of those experiments. Many methods that had previously been recommended for the destruction of these pests were found to be inefficient. To cite but one example: It was found that the wire worms were still alive in soil to which salt enough had been applied to kill the vegetation.

One method was especially approved, fall plowing. The explanation of the beneficial results that follow fall plowing is believed to be found in the following facts: Wire worms live for at least three years in the worm or larval state. When the worms are full grown they change to soft white pupae during July. The pupal stage lasts only about three weeks, the insect assuming the adult form in August. But, strange to say, although the adult state is reached at this time, the insect remains in the soil in the ground till the following April or May, nearly a year. This period of quiescence is apparently necessary to the life of the beetle, for in every case where the soil was disturbed after the insects had transformed the beetles perished. By fall plowing we can destroy the beetles in the soil and thus prevent their depositing eggs the following season. After plowing (at least six inches deep) the soil should be well pulverized and kept stirred so that the carbon cells of the pupae and adults may be destroyed. It will usually require at least three years to render the soil comparatively free from wire worms, as the young larvae remaining un-
injured.

Sheep for New England.

Do sheep pay better than cows? G. S. Tucker of Peterboro, N. H., answers as follows:—"I think so. The present conditions of most of our pastures here in New Hampshire are even better adapted to sheep grazing than to cattle, and thereby if fed in this way could be reclaimed at a profit by the practice of alternating every two years with the flock and herd. This would not only enhance the fertility of the land and its carrying capacity, but it would prevent grub and other infection so common to the sheep where fed successively in small areas. The profitable method of growing mutton lambs, however, cannot depend alone on grazing; every farmer should devote a certain amount of his farm to arable land, planted to rape, vetch, kale, turnips, cabbage and peas, and especially so if a stand of clover or alfalfa is not in sight. These to be fed for mutton should be drafted from the flock as early as July. At this time the pasturage will be dry, and the heat tells on the heavy seeded ones; then they should be kept up during the hot days, and turned in nights on the patches of arable. This with a small portion of grain will finish them off quickly and at an unquestioned profit to the feeder. There seems to be no question as to the

profitability of this branch of the sheep business and it should be encouraged by every means at our command.

On account of the large crowds of city people who come to New Hampshire during the summer the demand for lambs is becoming greater year by year. It seems to be the farmer's duty, as well as privilege, then, to be "ready with the lambs" when the season opens. The average New Hampshire farmer is certainly poor enough so that he cannot afford to let any of these chances go by him. If the summer visitors in a section are not already demanding mutton lambs it is probably because they do not know that lambs can be had. If a man has lambs to sell he will have no difficulty in selling them at a good profit.

It is encouraging to note the progress that has been made in this line by our enterprising breeders, for there were over thirty thousand mutton lambs raised in New Hampshire in 1900. Some people are awake to the situation, and let us hope that more will soon take up the business.

One thousand dollars worth of sheep can be cared for in the best manner at one-third the cost of the same amount invested in cattle of any description, and the cost of food consumption proportionately less. The dairy product is a very sensitive and precarious one, and the management of a herd a very complicated matter if maximum results are reached. The product of a flock, although requiring constant and the best of care, can even during emergencies be met with less experienced help and the product not affected. The ordinary farmer employing one farm hand ought to be able to carry on a hundred-acre farm in all its details with no less a flock than one hundred sheep, while a farm of this size devoted to the ordinary dairy purposes would find it impossible with the same amount of hired labor. So I believe that a proposition of this size had better conduct its stock raising where labor can be more readily secured and less of it, and especially so since anything like the old-time genuine sort of young man is almost impossible to secure at any price who will faithfully enlist in the avocation. If farming were thus different the whole problem in my opinion would be solved. Farmers once boasting of their hundred odd head, districts made up of the finest type of New England folk depopulated and passed over to the summer habitation, whose chief passion is to possess large acreage, and buy his vegetables in the city. That the reverse of all this may sometimes be realized is my sincere prediction.

W. H. Neal of Meredith says regarding this question: "A majority of the farms of New Hampshire lack nearby pastures to carry on dairying wholly. While it may be more profitable to use the home pastures for dairy purposes, a flock of sheep will bring good returns for the back pastures. Sheep require but little labor in caring for them, and owing to the present scarcity of farm help it may be advisable in many cases to keep sheep altogether."

C. A. Watkins of Walpole says: "I think that if the farmers would give the sheep the care and attention they give the cow the profit would be larger from the sheep and with less labor."

Mr. C. B. Hoyt of Sandwich says: "I think it more profitable today to breed sheep than cows."

H. C. Paddock of West Claremont says: "Sheep are just as profitable as cows, and many think more so, because the profits can be obtained with less labor and give greater returns for capital invested."

Mr. J. R. Eastman of Andover says: "In good hill pastures, well drained and watered, somewhat distant from a creamery or railroad, sheep are the more profitable."

Mr. E. C. Bailey of Claremont says: "Sheep are the more profitable. The labor is less labor involved. Sheep have the power of keeping up the fertility of the pastures. Properly managed there is less liability to rot. During the season of planting, cultivating and harvesting the crops the sheep are out of the way. Less trouble in marketing at profitable rates."

Mr. Bernard Carr of Colebrook says: "I think that, considering the money invested and labor involved, the profits from sheep are greater than those from dairying. If a man lives a long way from market and keeps a large dairy, the cost of extra feed, the hired help, etc., would be so great that sheep would be preferable."

Mr. F. O. Brown of North Hampton says: "Sheep are more profitable because of the larger number kept with less labor involved."

Mr. Almon Young of Clarksville says: "If a man likes sheep they will be more profitable than cows."

Mr. Solomon Dodge of Andover says: "Sheep are more profitable. The labor in caring for them is much less. Sheep are a benefit to one's pastures. Sheep help to keep down the bushes."

Charles Bowdell of Hopkinton says: "With good care sheep would be as profitable as cows, as they require less labor and can be kept on poorer feed."

Samuel Choate of Boston says: "Sheep are more profitable than cows and there is less labor needed. The sheep go to pasture the first of April and care for themselves, except for a little salt, until November. The cows must come to the barn every night, milked, milk cooled and carried to the station—it makes a slave of every man."

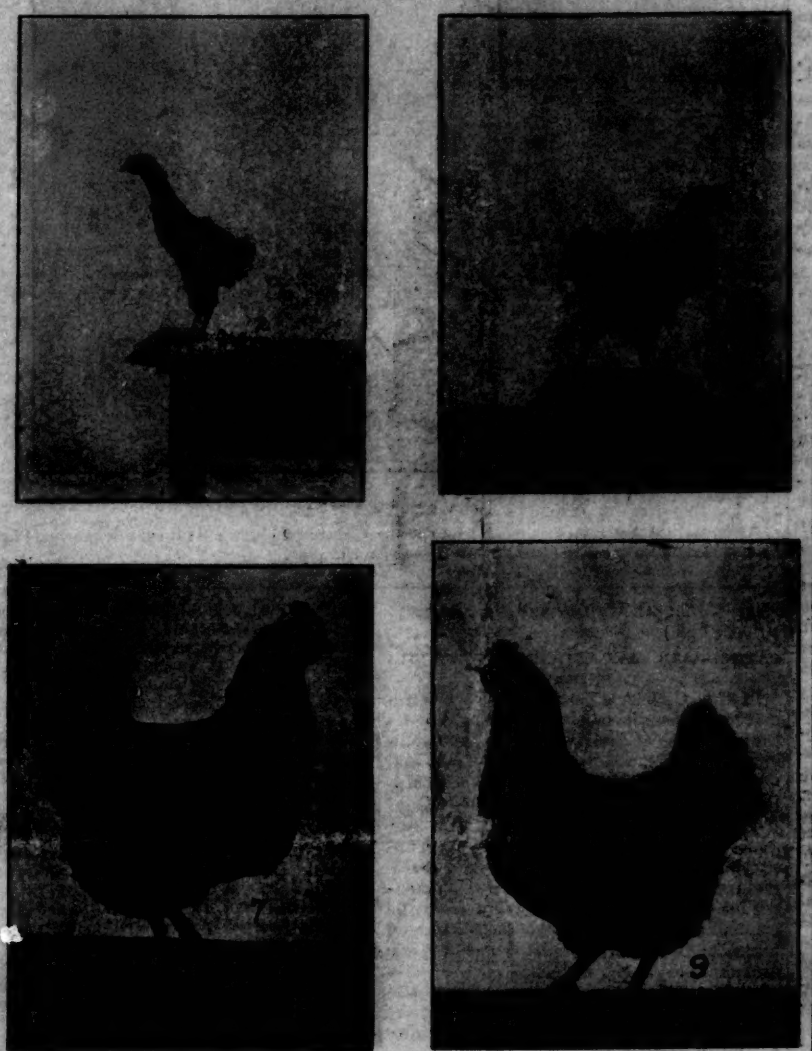
W. C. Spaulding of Lancaster says: "I think a few sheep in connection with the station—it makes the most profitable way to handle sheep at the present time. A few sheep can be kept on a dairy farm without interfering in the least. I have usually kept twenty-five sheep with twelve cows. I have extended my dairy and shall keep more sheep."

Replies, expressing this kind of feeling, have been received from all over the State.

and it seems to be fair proof of the comparative merits of the two industries. The sheep breeders have tried both cows and sheep, and no one is as well able to speak with authority as they are. With the testimony of many sheep breeders proclaiming the profitability of the industry, our present markets for summer lambs and our well watered hillside pastures, we have in our mutton and wool producing sheep, one of the best paying branches of farm husbandry. From so animal man we get so quick and large returns. Each sheep will produce annually fifty cents worth of mutton, a lamb worth \$3.50 to \$5.00 and wool worth about \$1.25, the cost of feeding a sheep during the winter. The profits are

down to that size, with no sharp edges to chafe the fingers. Some choppers like it quite round in the small part of the handle, others a little flat. This is a matter of taste, like shoddy fruit. Be careful to chop the sharp point off the butt of the handle before using, or you will most likely irritate the jaws and commit happy dispatch by jabbing it into your paunch or groin. Of course if you are in a lodge, this does not matter, as if you die your heirs will get the benefit, and if you do not, you can hobble round on a stick and your lodge money, and advise other choppers to do likewise.

It is a curious thing that a good axe in the store nearly always has a bad grained handle



THE BUSINESS AGES OF RHODE ISLAND REDS.

No. 2, 6 weeks old 11 pounds; No. 3, 2 months old broiler, 9 pounds; No. 7, 2 years old hen 7 1/2 pounds; No. 8, 6 months old pullet, 6 pounds, young and fully developed.

large, extremely large, when we consider the value of the sheep. Between \$4 and \$5 can be made annually on each sheep in the flock.

Let me reiterate some of the advantages to be derived from keeping sheep as a farm animal.

They weaken the soil least and strengthen it most.

They are enemies of weeds and bushes.

The care, which they need, is required when other farm operations are not rushing. The amount invested is small.

They are the quickest and easiest handled of all farm stock.

Good mutton is always in demand and at steady prices.

The wool costs comparatively nothing, for the sheep saves what the horse and ox lose in shedding.

Careful experiments have established the fact that a pound of mutton can be produced at less cost than any other flesh that is used for food.

HAROLD MISS KNIGHT.
New Hampshire.

Saying an Axe.
The essential points in a good axe are (1) good quality of steel in blade, and well and evenly tempered; (2) proper shape in the blade so as to get the best results for the force used; (3) the poll or back to be smooth and made of the right weight, so that the balance of the axe is right when swinging; (4) the weight of the axe to be in proper proportion to the worker and the user; (5) that the blade is fitted with a suitable handle. By a suitable handle is meant: (1) one that has the grain the right way; (2) one that is the right shape and thickness. For the first, we saw in the description of wood what this should be, and why so.

Right grain is very important in an axe-handle for two reasons: First, if you break it, as you generally do, at work, you may have to go miles for a new one, and when you get a lot of time taking the remains out and putting the new handle in.

Another thing about a bad grained handle is, that when chopping a big tree, you find out that it is hollow by the simple process of your axe-head flying through the middle of the trunk, and your hands only hitting the solid wood at the edge of the pipe. When this occurs the bad handle parts across the middle, and the other half and the axe-head fall down inside. You can then turn your mind as to whether it will pay you to chop it out at the bottom or buy a new axe.

Now for the right shape and thickness. This varies with the size of the user's hand and length of arm-swing. The main essential is that it shall run freely through his right hand when using. For a left-handed chop, it will of course be the left. To gain this free running, it should be spoon-shaped

in it. The only way to do then is to use the bad handle till it breaks and then put in a good one. You can, of course, take the handle out and give it away, if extra particular. To do this, take a brace and small centre-bit—one that just clears the wedge in the axe-eye; chop the axe firmly down into a dry stump, and bore out the wedge clean, then work the handle about a little and it will come out. In buying a handle, choose the right grain, and one thin rather than thick, all one color, and that white or whitish yellow. If offered one with dark and light colors in it by the storekeeper, throw it at him, as the colors will separate when worked, taking the different parts of the handle with them.

C. M. F.

Rhode Island Squashes.

Of all the New England farm products, none are more characteristic or provincially popular than squashes and pumpkins. Golden pie made from either are as much a part of the New England farm life after the old style as the Thanksgiving turkey or the Christmas goose. The yellow fruit of the autumn fields has found its way into poetry, and the picture of country life is complete without references to it. Squashes, too, are an easy crop to raise, and on soil well adapted will yield enormous returns. It is a fine sight to see the field sprinkled with the green and yellow beauties. The vines consume nutriment from the soil savagely, and a single plant will send its runners out thirty feet or more on either side, and there seems to be almost no limit to the number of the fruit one vine will bear. But the vines must have good soil, not too heavy, and plenty of moisture and plant food. Single specimens will sometimes exceed a hundred pounds weight. In the illustration there are a number, any of which would easily go fifty pounds. This crop was raised by John A. Yeaw of Cranston on a half-acre of garden plot among potatoes and corn. This way of planting is condemned by some farmers who claim that one crop will rob the other. But with all its faults, this is the old-fashioned way.

A pretty long season is needed for squashes to get the most out of them, and sometimes here the cold nights will come too soon, and with a sharp frost it is all over with the delicate fruit. One farmer here lost enough last year in this way to fill a four-horse wagon, because a cold night came when he was short of help to get them under cover.

Hubbard squashes are regarded as the best for pies, and they will command a little better price at some seasons. But Hubbard takes the longest season to mature properly. Many farmers do not seem to realize that they could help out their squash crop in this respect if they wanted to by starting them under glass.

Notes from Washington, D. C.
BOGS AND BORACIO ACID.
Dr. Wiley of the Bureau of Chemistry, Department of Agriculture, is up in arms against the importation of a mixture of bogs and boracio acid. Such action, it is believed, will be welcomed by those who are fond of cakes, as it is understood such mixture is frequently used by wholesale bakers, especially when prices of eggs in this country are high.

China and Japan are stated to raise more ducks than any other countries of the world. Their markets, canals and rice fields fairly swarm with ducks; consequently their eggs are cheap in these countries.

Aside from its place in the pie the squash fills a time-honored place in the old-fashioned "boiled dinner." It is usually boiled, although a better way is to steam it, cutting it into halves, and setting each in a shallow pan, with just enough water to raise steam, which gets into the cavity and cooks the meat without making it too soft. This, too, saves the paring, which is often hard work.

Squashes are worth now about one cent a pound, wholesale, and two at retail. The prices will advance with the season, and at Christmas good squashes will bring three.

W. E. STONE.

More Champlain Valley Orchards.

As one moves southward from Grand Isle and Franklin counties, Vermont, through Chittenden and Addison counties, he will find in the lake border section much the same nice dairy and apple country as in the first named counties, while the inland or eastern parts are quite mountainous. There is Mt. Abraham Lincoln, dubbed by the early residents and by Solan Robinson in his latest stories, as "Potato Hill," one of the finest peaks in the State. At and near Bristol are some wonderful mammoth boulder rocks.

The entire lake border section is a prominent hay producing and shipping section, and in its large individual apple orchards it is not behind Grand Isle County. At Charlotte, on the lake shore, Charles T. Holmes has, perhaps, the largest orchard of mature trees, covering as it does, some seventy-five acres. But farther south at Bridport Romaine Hemlinway, from an orchard of thirty acres "takes the cake" this season for a nice large crop, having harvested about 200 barrels of marketable fruit which he held as usual for sale under his own name, though offered \$5000 for the crop on the trees in September. The varieties include McIntosh, Red and Northern Spy; the latter a fine, high colored and smooth lot were on the trees until after Oct. 15, when I took a hasty view of the orchard. Mr. Hemlinway not being at home, I am sorry not to give more details in regard to his orchard as to soil and treatment.

The orchard is located on quite a steep side hill, sloping to the east some six miles from the lake, and judging from the surrounding country and from the mud on the carriage wheels, the soil is of a strong clay and gravel loam on which the Spy especially seems to do its best. The foliage was still fresh and uniformly of dark green shade, which spraying may have helped, as I noticed a good outfit for it in the orchard.

Near Middlebury I found the sons of George H. Wright taking hold of the management of the ancestral dairy and fruit farm with vigor and laudable ambition. They have a plant where both branches can well be carried on. McIntosh Reds and Spys are the apples in favor with them.

D. O. Noonan, near Vergennes, has one of the finest comparatively young orchards of the section, and was only about second in amount of crop.

The whole western side of the State profits well at its apples sales by the popularity of the Grand Isle and Lake Shore apples. And as has been intimated the prices obtained this season, and as usual in October, have been much above what could be paid if the fruit was to be thrown on the market when picked.

H. M. PORTER.
Middlebury, Vt.

Feeding Hay and Fodder.

When all has been done that can readily be done to supplement a short hay crop by growing substitutes on the farm, something may also be accomplished by exercising good judgment in feeding the hay. Many have the impression that milk stock should be fed all the coarse fodder they will eat. This we believe to be unnecessary, and contrary to the teaching of some of the more recent experimental work done by the experiment station.

The more palatable and the more easily digested the ration of a milk cow is the better. To obtain the best results, about one-half of the dry matter of the ration should come from the grain feeds. This means that grain feeds should constitute a large part of the total feed of the cow. If a considerable part of the coarse fodder of the ration comes from the silage, only a small part need be provided in the form of hay. The cheaper dry fodders, such as corn stover or oat straw, may be fed in connection with liberal silage and grain feeding, and good results will follow.

Recent experimental inquiry has shown that the value of a feed depends quite largely on the ease with which it is digested. It was formerly supposed that a pound of digestible dry matter from one source was just as valuable as a pound from another, but this supposition has been overthrown by recent experimenting. The energy or labor required in digesting a certain feed must come from the food eaten. If the food eaten is largely coarse, dry fodders, more energy will be required in the work of digestion, and less will be left for building up valuable products.—C. S. Phelps, Chaptainville, Ct.

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The Chinese have a way of preserving the eggs by drying them whole, but Europeans—especially German and Belgians—have assumed to improve upon the Chinese method by taking the yolks from fresh eggs and mixing them with boracic acid as a preservative. This mixture was formerly imported into this country in large quantities, reaching the United States from China via Belgium and other European ports. Since this product was offered very cheap, bakers gladly purchased it in large quantities, especially during egg famine. Dr. Wiley recently made a test of samples of the stuff, and his deductions that it was extremely unwholesome and injurious to health led him to take steps to prevent its importation.

In speaking of his action, Dr. Wiley stated:

"Dried duck eggs cost considerably more than the mixture of egg yolks and borax, enough so that when imported to this country they are very little lower than American eggs. The dried eggs, however, are wholesome, and no steps will be taken to prevent their importation. They are imported by the Chinese in this country to some extent, who appear to be about the only consumers. The drying of the eggs requires time and care, all of which makes the product higher priced than the egg yolks and borax, which is distinctly injurious, and consequently of no service to those who are looking out for cheap stuff."

SAUERKRAUT VS. MEAT.

And after all, Germany is not so bad off even though she has a meat famine, for General Hannah of Magdeburg reports to the Department of Commerce and Labor that the cabbage crop of that empire is a good one this year, and in consequence the supply for sauerkraut is rather large at present, making the prices for that German "necessity" comparatively low. On this account large quantities of sauerkraut are being consumed. Even the United States is showing an interest in sauerkraut, as a number of inquiries have been received by Consul Hannah as to prices, and considerable quantities have been shipped.

COFFEE FOR THE ARMY.

The quartermaster general is about to give out a contract for the coffee supply for the United States Army, and the Department of Agriculture was called upon to decide for him which brand should be purchased. This test was made under the supervision of Dr. Wiley, chief of the Bureau of Chemistry. He selected a jury of veteran coffee drinkers, who know and can tell good coffee from bad by flavor and by the odor of the pot at probably a hundred yards distant. The jury assembled in Dr. Wiley's office, where the bureau cook had prepared several small lots of coffee from the samples submitted. They were tested by the jury from cups and spoons. After the test the jury was dismissed, and the members each wrote a separate report, giving his views of the coffee, and stating which of the samples he considered the best. The reports were placed in sealed envelopes and sent to Dr. Wiley, who opened them and submitted the findings to the quartermaster general. Dr. Wiley also constituted a part of the jury—a foreman, as it were—to ascertain whether his findings and judgment of the quality of the coffee coincided with those of the other.

HOT-HOUSE GRAPE.

From Brussels, Consul-General Roosevelt tells of the development of the hot-house grape industry and the extension of hot-house cultivation to other fruits and vegetables in Belgium. About forty years ago, he writes, grapes were grown under glass only on a small scale at Hoeylest, a village near Brussels. This was only an experiment, but the success attained led to a rapid development of the new industry, until it now ranks as one of the most flourishing and lucrative industries in that section. There is today the enormous number of ten thousand hot-houses in the immediate vicinity of Brussels.

Through the cultivation of different varieties it is possible for the grower to supply the local market with grapes the year round. These bring from fifteen cents to as high as \$1 a pound. Peaches are now also being grown in connection with grapes, and what as yet but grown on a small scale, excellent results have been produced, the yield being first class in every respect.

Strawberries, tomatoes, spinach, lettuce, asparagus and chery are also being grown under glass in Belgium by syndicates in that country. Nature is being revolutionized, and things are being done on large commercial scales which a few generations ago would have been looked upon as the result of whitecraft, to be dealt with drastic measures.

The late Major Henry E. Alvord bequeathed to the Massachusetts Agricultural College a large collection of agricultural books, pictures and museum articles. He also left a bequest of "not less than \$4000, nor more than \$6000, preferably the latter," to found a scholarship to be known as the Alvord Dairy Scholarship. The income of this fund is "to be applied to the support of any worthy student at said college, graduate or post-graduate, who may be making a specialty of the study of dairy husbandry (broadly considered) with intentions of becoming an investigator, teacher or special practitioner in connection with the dairy industry." The bequest is subject to the life interest of Mrs. Alvord.

The American farmer buys annually one hundred million dollars worth of farm implements and machinery, and the total assessed value of this portion of his equipment is \$700,000,000.

GUY E. MITCHELL.

If we have the money to hire we often cannot find the man to hire.—William Pullen, Fitchburg County, Me.

MASSACHUSETTS PLOUGHMAN

TELEPHONE NO. 3707 MAIN.

He will guide the gubernatorial chair.

The State and nation will Thanksgiving together as usual of late years.

The aborigines of Maine used to get plenty of oysters, but the natives of the present get principally the shells.

It is to be hoped that the deer who is flitting about in a neighboring town will not lead to the shooting of a man by mistake.

We have a Draper for lieutenant-governor and they have a Weaver for mayor in Philadelphia. Thus do the trades prosper.

A million dollars for injuries sustained in a railroad accident is what ex-Governor Hogg of Texas wants to have his bacon.

Twenty-three cases containing presents for Alice Roosevelt were landed in San Francisco. Evidently she will not need any Christmas gifts.

The man who did not register is the one who is kicking the most at the result of the State election. The fault-finders are usually the non-doers.

It's a long look ahead, but Taft may be nominated in 1908. Meanwhile he can tell us what he knows about the Philippines and the Panama Canal.

Another fraternal insurance company gone to the wall in Massachusetts. It is usually a losing game to be too much of a Goodfellow, and particularly so in this case.

Fashion decrees that there shall be only one pocket in the waistcoat this season. It will probably be large enough to carry all the greenbacks that the slavish swell may have about him.

No need to pity the farm boy. His hard outdoor work comes at the time when it does the most good and lays the foundation for a life of energy, character and resourcefulness, whether or not he stays on the farm. His poverty only stimulates his ambition, and his average chances for true success and happiness are the best in the world.

Too much acid or malt vinegar is sold and used at the expense of the legitimate demand for the pure article made from fruit juices, and most people who buy the substitute believe they are getting genuine older vinegar. If the sale of these harmful and inferior substitutes were regulated by law on the principle of oleo legislation, the market for older apples would become worth while as a paying orchard product.

The fact of these poor productiveness of Eastern farms is an old story in the older parts of the country, but some of the Western editors seem to have just discovered the situation. With an air of something like surprise they have been calling their readers' attention to the higher average yields per acre for corn, oats, barley, buckwheat and potatoes of insignificant little New England, as compared with the per acre crops of the prairie States and of the great grain belt. The discovery should suggest a useful lesson to the Westerner along the line of diversified farming and more attention to detail, the secrets of the Yankee success in beating the prairie farmers at their own game.

The increase in the use of oleomargarine in the section depending on the Chicago market has attracted some attention. The receipts from the oleo tax are much larger than in recent years at this time and the same tendency has been noted for the past three months. It is true that the price of butter is fairly high, but it seems hardly likely that in these prosperous times any great proportion of the public are eating oleo, especially the uncolored kind, from choice. It may be that by some secret method a great deal of the uncolored stuff paying only the one-fourth cent per pound tax is finally reaching the consumer after acquiring the hue resembling that of choice butter. The increase in the tax receipts is certainly an item worth looking into by the dairy interests.

That substantial vegetable, the cabbage, seems to be a target for no end of fake stories which considerably interfere with its sale in some sections of the country where consumers are gregarious. The old cabbage snake lie has reappeared in considerable force and is downed with difficulty by various professors at the experiment stations. One or two Paris green sores have also come to light although there is no evidence that anybody was poisoned from this cause. An analysis of the cabbages which had been sprinkled with the Paris green showed that a person would have to eat a barrel or more of the vegetable at one meal to get enough poison to do him any harm. The conclusion is that it is perfectly safe to use the green until the plants begin to head. Probably the foundation of all this mass of fact is the fact that the vegetable is a vegetable rather than a digest, but if properly cooked and used in moderation it is a wholesome addition to the list of winter vegetables and deserves the popularity which it has obtained among the masses of the people.

If State and national forests are to be managed on a business basis the leading argument against them disappears. Considered as an ornament or a matter of sentiment, public forestry might become an expensive luxury, but viewed as a business investment and a source of permanent increase forest lands are quite another kind of property. The government forests of Prussia pay a yearly profit of \$12,000,000, yet are so well managed as not to destroy their value as scenery and as regulators of moisture and water supply. As time passes such property should tend to become more and more valuable, with the decreasing of the world's lumber supplies and the advancing prices. Public forests in America seem practically sure of increasing in value and of becoming an important source of income, provided they are bought and managed without too much admixture of politics and graft. If any business can be profitably managed by government it should be forestry, because its values are in plain sight and control, and because any thorough system of management must extend through a long period of years, and prove too severe a strain on the patience of the private owner.

Heinrich Conrad, who is to manage the new National Theatre in New York, says

that in the realization of this project the dream of his life will be fulfilled. This playhouse will have six hundred seats reserved for students at each performance, at twenty-five cents apiece, and the other reserved portion of the house will be sold by subscription. Here only highly moral dramas will be produced, and the best actors appear during a season of thirty weeks, during which ten new plays will be given. The National Theatre will be modeled somewhat after the Theatre Francaise of Paris and the Burg Theatre of Vienna, and it is not to be a money-making enterprise. If it pays expenses that is all that will be required. It may be a success, but as the theatres in New York are supported principally by its large floating population we doubt if the experiment will meet expectations. The settled New Yorker is not as frequent a patron of the theatre, comparatively speaking, as is the Boston citizen. The other playhouses will continue to flourish, even if the new theatre materializes. The House of Mollere does not cause the other theatres of the French capital to have a beggarly account of empty boxes. The stage is for entertaining, not instructive or educational purposes.

Keeping up Interest.
In the district school perhaps the greatest problem for the teacher is to keep the pupils interested in the work of the school. The whole thing seems so unnatural to the pupil, to the boy in particular. The boy is right. The life he is expected to lead during school hours is so artificial and unnatural as compared with his activities outside of school hours that it is little wonder that he grows restless and loses interest in the work of the school, if indeed his interest in it is ever awakened at all. The remedy for this condition of affairs is to be found in making the conditions of school life more like those of the home and of the community.

Now, for the boy from the farm this much-needed change can be most easily and effectively brought about by the introduction of elementary agriculture as one of the subjects of study in school. The boy's interests in farming operations have already been awakened at home; and if the school will but utilize these interests and show the relation of farming to other industries, to trade, and to progress in all that makes for man's comfort, it will be quite easy to interest him in such other subjects as history, geography and arithmetic. These subjects will come to mean something to him because he will see their relation to the farm activities in which he is already interested. Besides, the boy's observations outside of school have already introduced him to the elements of many sciences; and instead of putting him at work in school on subjects entirely foreign to his education up to the time he entered, these elements of knowledge should be made the starting point of his school work.—A. Ross Hill, Columbia, Mo.

The Army and Navy.
The desertions from the regular army have reached such great proportions that Gen. P. F. Ainsworth, the chief of the record and pension division, has deemed it necessary to call attention to this matter in his annual report. He says, in effect, that there can be no change for the better until people cease to clothe the deserter with a certain amount of heroism. An escape from Uncle Sam's military rank is looked upon by some as a joke, and there is often an effort to hide a deserter rather than an attempt to return him to his company or regiment.

It is thought by many the maintenance of a regular army is not at all necessary in times of peace, and that when the blast of war blows in our ears armies of volunteers can readily be raised. They forget some standard of military training and discipline must be established, and that in modern warfare more scientific methods must be followed than were necessary in the past. True, we need not maintain a large standing army, but if we are to have one at all, it must not be demoralized by the tacit encouragement of desertion. Its dignity should be respected as one branch of our system of government, and an enlisted man who deserts his post should be looked upon as a disreputable character, whose company must be avoided. If he has enlisted for a certain time he ought to fill his part of the contract, and not ask his friends and relatives to conceal him when he is a fugitive from the law. There are less than sixty thousand soldiers in the United States Army; and with a population of eighty million people this would seem to be not any too large if we wish to win respect from foreign nations. Therefore, anything that weakens the importance of the regular army puts us in an inferior light as a nation, and, perhaps, is incapable of defending itself in an emergency.

In the navy, likewise, it is said that desertions are all too common, and this branch of the national service, too, cannot bear the discouragement of authority that will weaken its importance as a defensive agent. Both the army and navy should be looked upon with the consideration they deserve until the reign of universal peace is definitely established.

Russia's Opportunity.
The czar will no longer be an autocrat if he is allowed to retain his throne at all. If he still continues to rule it will be as a constitutional monarch, supported by a parliament elected by the people and a ministry of responsibility at his back. This is the result of his listening to the voice of the more reputable and enlightened part of his people, and his mandate proclaiming the reforms indicated should have been received generally with more favor than it has been in some quarters where license is confounded with liberty.

The changes, although not wholly unexpected, are progressive footsteps at which Russia may well rejoice. Indeed, they show a reformatory advance that has hardly been equaled in importance in Europe since the granting of the great charter in England in the days of King John. The people have achieved this triumph through their own energy and determination without any prominent leaders, and their action seems to add emphasis to the aphorism: "The people are always right." That is, intuitively, they see the right and strive to reach it by undirected united effort.

It is folly to say that the Russians are unfitted for any measure of self-government. They are not the ignorant masses that many believe in autocracy would have us think, and long ago showed their intelligence in their administration of purely local affairs. Count Witte, who won such deserved renown for his good sense during the peace negotiations at Portsmouth, was chiefly instrumental in inducing the czar to submit to the demands of the majority of his subjects, and he has again shown his wisdom in striving to bring about harmonious conditions for the good of all concerned.

There has been considerable disorder in

Russia since the czar determined to concede, but this has been, partially due to the inefficient police service which is of too military a character to win the respect of an excited populace, and again to the anarchists who would not be satisfied with any properly organized form of government, and to those who are wedded to the old order of things and think that it is a duty to rob and kill the Jews who are for a reasonable degree of freedom. These disturbances will not continue to be so seriously hoped, and a change for the better may be expected when the constitution, the cabinet, the legislature, universal suffrage and a free press and free speech are in full running order.

There have been some objections to the cabinet, and it is said that no legislation of importance can be introduced in the Duma, or legislature, without the sanction of the cabinet, but the New York Tribune calls attention to the fact that even in Great Britain a "prime minister" dealing with imperial matters, while it may be introduced, stands the poorest chance of serious consideration, while the ministry is free to monopolize as much time as it wants for government business. On the whole, however, Russia, if it accepts the present condition of things and does not provoke a bloody revolution, is on the way to enjoy many of the blessings of freedom from which it has hitherto been debarred, and, will, therefore, keep step with other civilized nations.

Corn the Cheapest Fodder.
The average corn yield per acre in New Hampshire is placed by the Government crop reports at thirty-one bushels per acre, the highest I think of any New England State. In addition to the amount of grain, we have left in the stalks or stover a food value for animals fully equal to that in the grain, or when properly cured and fed without waste, a value equal to two tons ordinary mixed hay.

If a silo is included in the farm equipment, and young animals and dairy cows make up the live stock of the farm, the entire crop, corn included, put in the silo will yield a feeding value in a condensed, convenient form of more than four tons of mixed hay for every acre so used.—B. Walker McKean.

The Lobster's Strange Habit.
Mr. H. C. Williamson of the Aberdeen Marine Laboratory contributes a paper on this subject to the latest report of the fishery board for Scotland. In the course of it he says the main motive of a lobster's activity is defence—caution; and, in defending itself, a blind, unrelenting vengeance is a fitting corollary. It first procures a hole within which to lie waiting for its prey, and to which it may retire after a foray.

Any animal that approaches it is a foe. No animal, lobster or other, is safe to approach and make its presence known. In this highly organized form its keenness in attack, and relentless hold when it once has gripped its antagonist, are due to its want of sight. The want of sight, in its true sense, in the lobster and crab places a disability on them, and reduces the effectiveness of animals which would otherwise be powerful competitors of the smaller inhabitants of the sea. Herriot says that the eye of the lobster is so sensitive to light that it cannot bear strong light; strong light blinds it. One immediate difficulty then which is experienced in keeping lobsters in confinement is their tendency to fighting, which usually results in the loss of a chela, or large claw, to one of the combatants. When a lobster is seized by its big claw it very often has to yield it up, whereupon the other unconsciously drops it.

Lobsters which have been confined together show many traces of the attentions that have been paid to one another. The chela is, in many cases, missing, or, if it persists, in one or more scars of bites, which has crushed through the shell. Very few of the lobsters have anything but short stumps of their antennae, these organs having been snapped off more or less close to the head by their companions. These accidents usually happen when the lobsters are wandering about seeking for dark corners and sheltering holes. After they have settled down in their holes they stick to their habitations and do not come so much into competition with one another.

The truth is nothing but an armed neutrality. If any one of the lobsters loses its fighting power through casting its shell it is at once attacked. And that occurs in cases where the lobsters have lived together for months. Four lobsters were in a large tank undisturbed for four months. When the tank was emptied each lobster was handled. Two days after the tank had been refilled the chela of one of the inmates was lying loose on the sand. More especially do the lobsters take advantage of any one of their number that is in its shell. Very seldom does the soft lobster escape without serious injury. Female lobsters attack a soft female. The male which cast in November, 1904, was so injured; by the female which was with it in the tank that it died to death. How a male would act toward a male that cast in its presence was not indicated during the experiments, as that case did not occur.

The lobster when it walks has the telson turned in on the abdomen, and it marches on the "points of its toes," backward as well as forward. It is practically blind, it sees nothing properly, at least that is the case where it is exposed to the comparatively strong light which during the day illuminates the tanks in the laboratory. It has simply the sensation of light any shadow it tests a shadow with its antennae, or sometimes where a strong shadow is thrown on it it jumps at it with its chela outstretched and snapping. It is dependent on its antennae for guiding it in safe places. It is especially careful in testing any hole before it is satisfied with it. It discovers the cavity by means of its antennae, which is waved well out to the side and in front as it walks. It searches the innermost depths of the hole with the antennae and then inserts its chela. If the examination with chela is also satisfactory, it immediately turns and backs smartly into the hole.

In feeding it is guided to the food by the antennae. A piece of food which is dropped near a lobster may fall quite unnoticed unless it happens to touch the antennae or the peritopods. It is not seen at all. But sooner or later, according as the distance is short or great, the scent of the food, carried by the currents set up by the expeditious of the maxillipedes, reaches the lobster. The lobster is immediately excited, although previously it was lying quite inert in its hole. It writhes the water with its antennae in a snake-like fashion, and feels about with the antennae and chela at first without leaving its hole. At once both antennae are sent to be writhing in the direction in which the food is lying and an active search is made with the antennae.

If they do not succeed in locating the food, the lobster rather impatiently leaves its hole, but continues feeling all round about with its antennae. It goes off straight

in the direction in which the food is lying, and if it misses, with its antennae and chela walks over and gets it with its chela peritopods; it usually picks up its food with the second peritopod. Meanwhile the expected feast has by association stimulated the maxillipedes, which are actively working as if they were already masticating the food. Once the food is seized it is conveyed to the maxillipedes and the lobster retreats to its hole, there to enjoy its meal. Two lobsters were noticed to have stored up in one case some mussels, in the other a dead sand eel in the inner recesses of their caves.

Soil Culture.
Those who promised themselves, last spring, that they would have a bed of bulbous plants ready for blooming next spring, must do the work now, for with bulbs, spring blooming means fall planting. There may be some who will read this article who have beds of bulbous plants which seem to be running out, and so I will touch that part of the subject first.

DO IT NOW.
If they gave inferior blooms, or none at all last spring, I would advise taking them up and examining their condition to find the cause. The best time for this work would have been when the foliage was all dead, but still visible, for then it was easier to locate the bulbs, but it may be done at any time before the new growth of roots is made.

Some growers advocate lifting the bulbs every year, but I never had the best luck when doing so. It is imperative that they be lifted and replanted occasionally, and the plants will show plainly, at blooming time, when the need for transplanting exists.

When the blooms or blossoms begin to deteriorate on tulips, hyacinths, or narcissus, lift the bulbs and either, or both, of two conditions will be found to exist. Either the bulbs will be found to have grown down into the soil to such a depth that they are practically smothered, or they will have multiplied in such a way, and to such an extent, that the result is the same, and the chances are in favor of its being found that both conditions exist. Obviously, the remedy is lifting, separating, and replanting.

For those who must buy their bulbs this year my advice is to place the order, as soon as possible, after the new catalogues are at hand to select from. When the bulbs are received, examine them carefully, and if any have hard, brown crusts over the base, where the new roots should form, remove them, even if it requires cutting of the bulb. It will not injure the bulb to cut it away until the base is all clean and white and the little dots show where the roots are to start. I have cut dozens of bulbs down until I could see the root spots and never found that it injured them though I had many a sickly, injured plant before I learned to do so, and the cause was nothing more, nor less, than because the new roots could not force their way through the hard substance on the base of the bulb. Special attention in this particular should be given to crocus corms, for very often there is not only the old corm left at the base of the new one, but the outer shell is so hard that the new growth cannot get out, and just grows inside the scale until it exhausts its vitality and then dies.

SOIL FOR BULBS.
should be fairly rich, and worked until fine, but green or strong manures should not be mixed with the part that will come in contact with the roots. If used at all, place several inches below the bulbs and fill in with soil; then the roots will draw up the moisture, in the form of liquid fertilizer, and will not burn or scald, as is the case when they come in direct contact with the manure.

Be sure that the soil is fine and free from stones to a depth of several inches below the bulbs, for if the roots strike a substance that is not easily penetrated the result will be that the bulbs, not being firmly set in the soil, will lift and loosen, and failure will result.

HYACINTHS, TULIPS, NARCISSUS.
and all bulbs which have large blossoms give the best effects when planted singly, five or six inches apart, each way, and from two to three inches deep, depending, of course, something on the size of the bulbs; those which produce smaller flowers, on the contrary, make much finer show if planted in clumps or masses.

WINTER MULCH.
Another thing which must not be neglected is the securing of a supply of material for mulching the beds. If this is not put on until mid-winter no harm will be done. It is not hard freezing which injures the bulbs, but the alternate freezing and thawing to which they are subjected toward spring. A day or two of sunny weather will settle the bulbs into growth if the sun strikes the soil and warms it, and then when a hard freeze follows, the new life in the bulb is frozen, and after one or two more such alternations of freezing and thawing the bulb will be found heaved out of the soil, and hardly worth replanting. I have said: "Order at once," and the natural inference would be, plant at once. That is on the supposition that this article will reach the reader at a time when to order at once would bring the bulbs to hand, not earlier than September, and in fact, if the new catalogues are waited for it may be later. While the ideal time for bulb growth is during the fall, while the ground is kept moist, without becoming cold and soggy, I would rather plant as late as the end of October than not to plant at all.

The intelligent reader will of course understand that these remarks are applicable to parts of the country where hard freezing is to be expected in November, and that the early planting is to allow the formation of roots, to store up vitality, and to hold the bulbs firmly in the soil. Where the seasons are longer and freezing is later in coming, the planting may of course be longer delayed.

The National Fruit.
The claims of the apple to be considered a national fruit are receiving substantial support with the beginning of the observation of Apple Day. The claims of the apple rest on its production in most parts of the country and its popularity in all sections, while the United States is the leading source of supply. It is the American fruit in much the same way that Indian corn is the American grain. The only part of the country, however, which paid much attention to the first Apple Day was the South-west, where some towns and counties held literary exercises and an apple feast.

In this section of the country a season of apple country is hardly favorable for celebration of this kind, since at \$2 to \$4 per barrel it would be difficult to secure donations to apples enough to feast the public. Very likely next fall crop year will be marked by a more extended observation on the day, since a movement of this kind

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Every Acre Produces A Third More
by a proper top dressing of manure. The Great Western does it evenly, thick or thin, over the full measure value—some thrown in chunks or piles to waste. Handles manure in all conditions, and all kinds of fertilizers. Endless Apron, Feed and Endgate, Non-Splanchable Rake, Light Draft, Ball and Socket Hitches, Drags and Barrows, are exclusive to our Western features. Hold under strong guarantee. Sticks carried and shipments made from cities in your section. Write for catalogue, showing latest improvements. It tells how to apply manure to secure best results.
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If you want to save 10 per cent on everything you buy, we have a plan you should know about; it will save you from \$100 to \$200 a year. Only costs a stamp to find out all about it.
The object of this Society is to save money for its members. For full information let us tell you how to do it. Write to the Co-operative Society of the National Supply Co., Lansing, Michigan, Chicago, Illinois.

could not fail to result in advertising the apple and increasing the demand.

Dairy Concentration.
A rather startling suggestion is made by the Elgin official paper that the time may be at hand for the establishment of immense milk-producing plants, where from five hundred to five thousand cows may be controlled by one concern and their milk prepared for shipment for the retail trade in the large cities.

In view of the tendency to combination in other lines of business, it is not surprising to say that such a development may not take place in the dairy business. In theory there would be no special difficulty in carrying on a business of this extent and delivering the milk to the retailers in a good uniform condition, probably also doing away with the contractors or middlemen in the process. It is to be hoped that if such establishments are started it will be on the co-operative plan, so that the small farm owners may get the benefit of whatever saving in cost and improvement in price may follow.

It must be said, however, that many of the larger milk-producing dairy farms have not proved profitable, although the owners were in some instances first-class business men, who had been very successful in other enterprises and looked after the market end of the milk production in such a way that they obtained a special outlet for their milk at more than ordinary prices. The difficulty seems to be in the farm end and in keeping expenses down and milk production at a profitable level.

Among the Farmers.
Your paper every week and must say it is the best paper of its kind.—D. L. Rowe, Poultry, Vt.
With a fine Oxford Down male at the head of my flock I have raised superior lambs which I absolutely refused to sell at less than \$5 each and the buyer came to my terms. If one has an article worth the money he should hang to the price until he gets it.—Henry Wharf, Hancock County, N.Y.

In very cold weather a good plan is to cover the ensilage with a blanket made of old bags to retain the heat from one feeding to another and prevent freezing. If ensilage becomes frozen, it should be thawed out with hot water or taken up into the farm stable. Where only a little is frozen around the edges, it will thaw out by moving it to the middle of the silo.—L. W. Lighty, Adams County, Pa.

Waking Up in Rhode Island.
For a number of years past the agricultural interests of Rhode Island have been kept somewhat in the background. Rhode Island is not a farming State so much as an agricultural community. The large cities rather overshadow the country districts, and legislation and other governing powers have at times overlooked the needs of farmers. That the farmers are waking up to the situation and becoming determined to change the condition of affairs is shown by the new movement of agricultural federation.

The federation is composed of delegates from the leading agricultural and horticultural stations of the State. The idea is to set in motion the united powers of the farmers to bring about needed reforms in support of agricultural interests. At the meeting recently held in Kingston an important action was the move to secure a law for the control of the gypsy moth and other insect pests. A resolution was also passed favoring the removal of the tariff from slag meal used as a fertilizer. The third important subject was the Adams Bill which provides for increased federal aid for the experiment stations. It was urged that too much of the agricultural expenditure is now entrusted to a few bureau chiefs in Washington, but that it would bring about better results if a larger proportion were divided among the experiment stations.

The movement seems an attempt to preserve the independence of the experiment stations and keep them from the hands of centralized direction from Washington. The effort of the agricultural interests of this State along these three lines indicates the progressive stand which is being taken by the farmers of Rhode Island.

A Long Pasture Season.
The exceptionally fine weather of October continues into November with but few cold storms. Young cattle have been getting their living in the pastures and are looking well.

Cows are holding out well in milk, owing to the continued fine weather and good feed, and they have had to be fed but little in the barn. Cheese factories have run from one to two weeks longer than usual this fall. Farmers have been able to get their fall work well along. Much fall plowing has been done, which will be a great help in the work next spring.

Eggs are in good demand in this vicinity at good prices, and it looks as though it would be a paying investment for the farmer to buy more hens. Poultry are raising in the cities to some extent.
Railroad County, Vt. R. M. FIER.

POWER
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Specifics cure by acting directly on the sick parts without disturbing the rest of the system.
No. 1 for Fevers.
No. 2 " Worms.
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No. 10 " Dyspepsia.
No. 11 " Suppressed Periods.
No. 12 " Whites.
No. 13 " Croup.
No. 14 " The Skin.
No. 15 " Rheumatism.
No. 16 " Malaria.
No. 19 " Catarrh.
No. 20 " Whooping Cough.
No. 27 " The Kidneys.
No. 28 " The Bladder.
No. 77 " La Grippe.
In small bottles of pellets that fit the vest pocket. At Druggists or by mail, 25c. each. **Medical advice** will be mailed free. **Humphreys' Med. Co.,** Cor. William & John Streets, New York.

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When you strike a stubborn case of Spavin, Ringbone, Curb, Splint or any other form of lameness, use **KENDALL'S SPAVIN CURE.**
Men who have used it all these long years assert that it is infallible in the treatment of these diseases of the horse. You need not take our testimony—take theirs.
Central Billerica, Sunbury County, N.H.
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Dear Sirs—I have a horse that had a bad case of spavin, right above the joint, and he has been lame for some time and did not have to use over half of it to take the load. I saw your Spavin Cure and I bought a bottle of it. I used it every day and in three days the spavin was worth \$10.00 to any lame horse. Kindly send me a copy of your "Treatise on the Horse and his Diseases."
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J. W. McLAUGHLIN.
For sale by all druggists. Price \$1.50; six for \$8. As an inducement for family use it has no equal. Ask your druggist for Kendall's Spavin Cure, also "A Treatise on the Horse," the book free, or address **DR. S. J. KENDALL COMPANY, Keeseburg Falls, Vt.**

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15 SHROPSHIRE
TRAILING RANS.
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Our Homes.

The Workbox.
LADY'S KNITTED HOOD.
(With Raveled Spaces.)

Use four ounces any shade soft German yarn for hood. Two ounces two thread Saxony for border. Use two of the very coarsest steel needles and two fine bone ones.

Cast on 65 stitches, knit 5 rows plain (*) 6, seamed, then knit 5 rows plain.

Repeat from (*) 7 times.

5th row—Seam. 23, remove the rest of stitches to another needle, and leave these until the last of 23 stitches is finished. (*)

Knit 5 rows plain. Repeat from (*) 25 times. Bind off 4, drop next stitch right of needle, bind off 5, drop next, and so on until all are bound off.

Now return to the stitches on extra needles. Drop the first stitch next to the op, bind off 4, drop next, bind off 5, drop next, bind off 5, drop next, bind off 1, and there are 23 for the other tab.

Seam first row, then knit 5 rows plain and finish like other.

The dropped stitches must be pulled so they will run down and form open-work spaces, through which run narrow ribbon.

Fold the work together, and when the 65 stitches are cast on sew it together for top of head.

Border—Take the Saxony and crochet 4 trebles in every ridge round hood.

20 round—Four treble on second treble of previous row, repeat all around.

30 round—Six trebles on second treble; repeat all around.

4th round—Chain 3, 1 double between first and second trebles, (*) chain 3, 1 double between the third and fourth, repeat from (*) all round. Finish top of work with handsome bow.

Cross ends at back and tie in front.

EVA M. NILES.

Getting Rid of Wrinkles.

"What can I do to prevent the wrinkles between my eyes that come from frowning?" Such questions are not alone asked by women advanced in years, but by young girls who contract the habit of frowning while reading and studying.

This habit, when once fixed, is almost incurable, but it becomes so fixed that even in sleep the frown will come to cause the two fine hairlines on the brow that are so disfiguring.

The best remedy is the determination not to frown, but to look pleasant, whether reading, talking or in repose. This is not easy, but it can be accomplished if one sets about it, and the result will be not only a smooth brow, but a corresponding improvement in disposition. The application of hot cloths to the brow several times a day is recommended by some specialists.

This often affects a cure if the process is repeated every day, and the face is massaged with cold cream after each operation. A simpler way to get rid of ugly wrinkles was adopted by a young woman who was compelled to study by a poor light, and so contracted the habit of frowning. She tied a white bandage tight across her brows while reading, and slept in it at night. It seemed heretofore, but the wrinkles disappeared in a few months. Another method is to stick a piece of court plaster on the brow every night after the wrinkles have been smoothed out. The plaster is soaked off in the morning, and unless frowning is persisted in during the day, it usually attains the desired result.

Often frowning comes from imperfect vision. In this case the eyes themselves must be treated. Usually a woman washes her face vigorously every morning, gives a dab at her eyes and pronounces them clean. The eyes should be thoroughly washed every day with a soft linen cloth which is kept for the purpose. This will remove the foreign accumulations that have come during the night, but will not clean the eye itself. To accomplish this, an eye wash should be used.

There are small eye glasses which come for the express purpose of cleansing the eye. They are oblong and fit exactly over the hollow of the eye. An eye glass should be filled with water in which a grain of salt has been dissolved. After the eyelids are opened and closed several times, so that the water in the glass which is held close to the eye has washed the eye thoroughly, it should be wiped carefully with a soft cloth.

No preparation should be used for bathing the eyes unless it is prepared by a competent chemist, for the organs of sight are so delicate they are easily injured. The woman who puts medicine in her eyes to make them large and lustrous is as silly as the woman who paints her cheeks.—Health.

The Virtues of the Onion.

"Onions are really sweeteners of the breath after the local effects have passed away," says one learned doctor. This statement is not in accordance with our own experience, therefore we avoid onions. We are still further informed by the same authority that onions correct stomach disorders and carry off the accumulated poisons of the system. They provide a blood purifier that all may freely use. Eaten raw, an onion will often check a cold in the head. One small onion eaten every night before retiring is this well-known doctor's prescription for numerous affections of the head, and is highly recommended for sleeplessness. Personally, we are never troubled with any of these complaints, and therefore still look upon this strange vegetable as something to avoid.—Vegetarian.

The Baby.

No more intelligent, helpful and valuable service has been rendered than the widespread distribution of a little circular giving ten rules "to keep the baby well." Direct, clear, and admirably worded, these rules embody the newest and best experience of the experts on baby care. Rule No. 1 has been put at the head of the list, and ought to be at the head of the list of some present-day mothers that the new "baby foods" or cow's milk or anything else can equal mother's milk for baby food. Physicians who advise mothers that it is better not to try to nurse the baby are either very ignorant or are preparing the way for a sick baby and a profitable patient.

These are the rules:

1. Nurse it. Nothing equals mother's milk for a baby food. If you cannot nurse the baby, use fresh milk which in hot weather has been boiled and prepared according to directions. Nurse the baby part of the time, if you cannot nurse it all the time.

2. Feed or nurse it at regular intervals, not more than once in three hours after it is six weeks old. Don't feed it simply because it cries. Decrease the amount of milk on very hot days. Too much food and too frequent feeding are among the commonest causes of sickness.

3. Bathe it daily. The glands of the skin

carry off nearly as much poisonous matter as the bowels. They both must be kept open in hot weather. Dry the skin well after bathing.

4. Air it: Out-of-door air is necessary. Keep the head shaded from the direct sunlight. In hot weather take the baby out early in the morning before nine o'clock, when it is cool, and again late in the afternoon and early evening, but not late at night.

5. Keep it cool: If it is bundled up too much in summer it will become over-heated. The more nearly naked it is, the better in extremely hot weather.

6. Keep it in a quiet place: A baby's nerves are very sensitive; continued noise sometimes causes sickness.

7. Give it water: Between feedings give water freely, especially in hot weather. Use only water that has been boiled.

8. Give no fruit to a baby less than a year old. In summer give no fruit to a baby less than two years old. Fruit kills many babies.

When Wives Sell Husbands.

During the recent hearing of a case at Paddington Police Court, Sydney, New South Wales, it transpired that the plaintiff had sold her husband, against whom she was now proceeding for using threatening language, to a lady to whom she had given an agreement "not to in any way hereafter molest the buyer or take any proceedings against her or join her in any proceedings in any court of law or equity."

The document went on to state: "In the event of any breach of this agreement by me, I do hereby bind myself, my heirs, executors and administrators to pay the said purchaser the sum of £200 and for liquidated damages." Despite this being duly signed and witnessed, the defendant's solicitor alleged that the wife had repented of the transaction and was taking proceedings for a judicial separation. The summons was eventually dismissed.

At Munich recently a woman sold her husband, a good-looking ne'er-do-well, to a neighbor for a small sum of money, and was pleased enough with her bargain until, on a distant relative's death, he came into a considerable fortune. Then she attempted to resume her marital rights, but was so effectually resisted by her ex-husband's present possessor that she resolved to have recourse to the law's intervention. To this end she consulted a lawyer, with whom he, through some technical error, her own marriage was illegal and her claims on man and fortune consequently invalid.

For one hundred francs a Parisian laundress sold her husband, whose laziness and intemperance seemed incorrigible, to the proprietress of a rival establishment. Under the new regime, however, the man was compelled to turn over a new leaf, and soon became such a model helpmate that his legal spouse began to regret the transaction, and made advances to regain possession. These the purchaser resented, and on intercepting a letter from the seller to her husband, repaired to the former's house with a stick, which she wielded with such vigor that the victim's cries reached the ears of a passing policeman, whose authoritative appearance alone imposed peace.

In the early 80s the writer was present at an inn in Craoan when a woman put up her husband to auction. She herself acted as auctioneer, while the lot to be disposed of—a strapping young fellow of not unprepossessing appearance, who was evidently not averse to the proceedings—sat on a stool at her feet. Bids came briskly, and the man was ultimately knocked down to a couple, if mature widow, with whom he left the hostelry, evidently on the best of terms with himself and his purchaser.

Even in our own country similar transactions are on record. The end of the nineteenth century afforded more than one example of such illegal barter. In 1774 a Mrs. Crutley of Leeds employed the town clerk to make public announcement that she would on a day named, sell her husband, described as a good carpenter and a faithful husband, to the highest bidder. Despite the eulogy bestowed on him, the man must have had grievous faults, for he fetched no more than five shillings and a gallon of gin.

A slightly better price was paid for Southampton man, who in 1801 was sold by his wife, a Mrs. Bruce, at an inn in the Hampshire town. He was fastened around the neck with a halter, which was held by his wife, who, having assured those present that her husband was faithful, industrious and reasonably sober, invited bids. These came briskly, a guinea and a bottle of brandy ultimately placing the husband in possession of the proprietress of a chandler's shop.

At Manchester a few years previously a man named Price was sold in the market place by his wife, who, to stimulate the bidding, first proclaimed his many accomplishments, whereof the wide range extended from bookmaking to flute playing. This admirable Crichton was the object of a keen contest and it was not until a guinea, a new dress and a pair of fowls had been bid that he was knocked down.—Tit-Bits.

Short Household Talks.

If the housewife should see a complete list of the various kitchen utensils in the shops she would be inclined to think that the millennium had come. Among that list are olive stones, potato peelers, pea shellers, nut crackers, almond grinders (so many great deals call for ground almonds), ice shavers and crushers, cheese toasters, corn scrapers, strawberry hullers, orange peelers, pineapple snips (an arrangement for taking out the eyes of pineapples, which, as every one knows, is a pecky process without ordinary knife); flower scissors, that not only cut but hold the flower until the hand can reach it; egg shiners, alarm bell egg boilers, salad oil droppers (a contrivance for pouring oil into a dressing drop by drop), croquette moulds, beefsteak tenderizers, cherry and peach stoners, raisin seeders, large and small; lemonade shakers, pea suders, clothes sprinklers (in the form of a dredger), pie lifters, cake lifters and coolers, jar holders for handling hot glass jars, meat juicers, noodle cutters, and much more. These are for setting them into various shapes, heart, diamond, square, club, etc.; small separators for taking cream from bottled milk; egg timers, combination scoop and sifter, sterilizing thermometers and sugar thermometers for candy making.

The above are, most of them, small devices. There are some larger and more intricate utensils, especially adapted to large families or to boarding houses, where a great deal must be accomplished in a very short space of time; arrangements for cutting potatoes into various shapes for frying, etc.; potato and cabbage slicers, machines for paring and coring apples and for coring and quartering them; patent potato fryers, patent egg fryers, bread and cake mixers and combination canners and sterilizers. Among other alluring contrivances are

odorless stewing pots and odorless frying pans, which, according to dealers, will prevent onions, cabbage and other vegetables from giving off odors while cooking. There are also jelly strainers, which stand on legs, still strainers, mops, sterilizers, aprons, knee rests for use when scrubbing floors and gardening, self-closing bread bins, steam cookers that whistle when the water in them needs replenishing, ash cans, which are supposed to give out no dust, various rapid graters (for nutmeats, etc.), potato cutters, any number of vegetable cutters for Julien soup and all sorts of things.

Some simple utensils, which are always useful in any family, are marble slabs for pastry, sink strainers, salad washers, dish drainers, sink strainers, egg washers, cake and pie tins, fish bottoms, on sides, that can be removed, of all of which there are endless numbers of styles and sizes.

The list of kitchen utensils patented and otherwise is almost inexhaustible. Only those that are out of the ordinary are mentioned here. Of course, the list of coffee machines, percolators and biggins is endless—Russian, French, Turkish, Hungarian and every imaginable kind of coffee pot. There is also a plentiful supply of freezers, but of any one kind of utensil there is probably a larger variety of moulds (for pudding, jelly, ice cream, pressed meat, etc.) than of anything else. They come in the shape of melons, butterflies, grapes, flowers, shells, fish, rabbits, lions, eagles, elephants, bears, squirrels, swans and every imaginable style of fancy fruiting, octagons, etc. The ice-cream moulds are mostly in the various animal shapes. This is probably done for the amusement of children at juvenile birthday parties and similar entertainments.

The big stores not only show patented contrivances and utensils for large families, but any number of delightful little kitchen utensils for very small families, and even some just big enough for one person.

For instance, a tiny coffee pot, just large enough for one cup of coffee and a tiny flour scoop just large enough for one cup of flour remind one instantly of dainty doll dishes.—N. Y. Tribune.

The Sun Cure for Sprains.

A man sprained his ankle very badly. The foot was completely turned over, and the cord on the outside of the ankle was so badly stretched or drawn that the most intense pain was immediately produced, with swelling and fever. The accident occurred in the afternoon. The pain continued all night, in spite of liniments and bandages.

In the morning this sprained ankle was exposed to the direct rays of the sun for half an hour or more. It being the last of June the sun was hot, and the rays produced a considerable heat in the ankle. During the exposure to the sun's rays the ankle was carefully rubbed with the hand occasionally.

The swelling immediately disappeared. The pain also. There were tenderness and weakness left in the ankle, but from that time there has been no pain or swelling. The man who sustained the accident is going about as usual, exercising a little care as to the use of the ankle. Otherwise he seems perfectly well.

It appears certain that to the sun bath has been added to the remarkable recovery. Sprains are very slow to get right. Even slight sprains sometimes last for weeks.

Domestic Hints.

CHESNUT CUSTARD.

Have a cupful of boiled and mashed chestnuts, three eggs and a cup of rich milk. Beat the whites and the yolks of the eggs, mix the yolks and one white into the chestnut pulp, proceed gradually. Add the milk, sugar to taste, and a dash of vanilla, and enough vanilla to flavor delicately, and bake in a buttered mould. Of the two whites of eggs left, make a meringue and spread over the custard, browning slightly.

CRYSTALLIZED RICE BALLS.

Butter a square of a napkin, preferably a granite one, and pour into it one cupful of cream and three cupfuls of sugar; boil until it will "wax" when dropped in cold water, then remove from the fire and pour into a bowl set in ice water, and beat until cold, light and creamy. Beat the cream and sugar together until it will "wax" when dropped in cold water, then mix with the best rice—form into balls by mixing an unbeaten egg with it, and dip each one into the sugar mixture. Beat aside on a buttered dish and serve cold, plain or with hot chocolate sauce.

TOMATO BOUILLON.

A can of tomato and a quart of strong bouillon, one small onion chopped fine, a bouquet made with six cloves, twelve whole peppers and half a teaspoonful of celery seed wrapped in a bay leaf, and a small bouquet of the bouillon to cool, heat again and serve at once.

APPLE PUFFS.

Beat four eggs very light and add three teaspoonfuls of pulverized sugar, a salt spoon of soda and two of cream of tartar, one cupful of milk, one and one-half cupfuls of flour and one-half cupful of finely chop apples. Beat the mixture for ten minutes, and bake in gem pans previously buttered and heated.

BAKED SWEETBREADS.

After cleaning the sweetbreads allow them to soak for half an hour in three quarts of cold water with three teaspoonfuls of salt; remove and place them in a saucepan with sufficient boiling water to cover them and allow them to simmer for twenty minutes, or until tender, or taking them from the boiling water drop them into cold. Mix three tablespoonfuls of arrowroot with a cupful of cold water and stir into two cupfuls of boiling water. Now add a dozen peppers of water, a well sifted onion, another of celery, a salt and a clove, six tablespoonfuls of butter and more salt if required. Remove the sweetbreads from the water, wipe dry, season with salt and spread with butter, then put them into a shallow pan and set in a hot oven for a few moments. After that heat with the sauce every five minutes, reserving some to pour over the prepared sweetbreads.

Hints to Housekeepers.

A writer in the Delineator speaks of the "little things of housekeeping" that mean so much one way or the other. The squeaking door, for example, which gets on the nerves, can be quieted by a feather dipped in oil and applied to its hinges. Woodwork, pained-marked by little fingers, can be made immaculate by rubbing with a split lemon and afterward with a little whitening on a cloth. Spots on carpets or runs caused by dust may be removed by rubbing with a brush rubbed with benzine. Shabby yellow furniture made new by scrubbing with strong salt water.

An expert authority writes in a household magazine these directions for preparing chestnuts for cooking: With a sharp knife cut a slit in the side of each nut. Throw into boiling water, and cook for two minutes, drain, and let dry. Add for each pint of nuts a tablespoonful of butter, stir, and shake over the fire for a few minutes. Stuff and cover with a cloth, and let it dry this way. When dry shake off the salt, and dry them over a fire for a few minutes. Sometimes the salt will be so strong that it will be necessary to wash them in water. An excellent way to avoid the ring left by benzine is the following French process. As soon as the spot is cleaned and while it is still entirely wet, cover it with fuller's earth. Do not rub it on, simply cover entirely the spot, letting it dry this way. When dry shake off the salt, and dry them over a fire for a few minutes. Sometimes the salt will be so strong that it will be necessary to wash them in water. 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The Horse.

Prepotent Sires.

The ability to "stamp his image" on his offspring is considered a very valuable attribute in a stallion. Some noted horses possess the ability to transmit their conformation and color to a large proportion of their foals. Such are very highly esteemed by horse breeders. Practical breeders and close students of the breeding problem have learned, however, that a foal may resemble the sire very closely, so far as outward appearance is concerned, and yet not possess the most valuable qualities of that sire in nearly so marked a degree as of a different conformation and color.

It is generally conceded that no horse of his day stamped his impress more strongly upon his progeny than did the stallion Justin Morgan, a fourteen-hand, 350-pound, straight-backed, round-barrelled horse, bay in color, with black points, that could outrun, outwalk and outlast the best horses of his time, and could pull a greater weight than horses several sizes larger and three hundred pounds heavier than himself. The son of Justin Morgan that perpetuated his good qualities with the greatest uniformity was Sherman Morgan, a chestnut in color, with sorrel mane and tail, hollow or saddle back and a smaller horse than his sire.

The best of Sherman Morgan's get was Vermont Black Hawk, a very handsome, stylish animal, black in color, straight back, wholly unlike his sire in color and conformation, yet he inherited more of the valuable Morgan characteristics of his sire than any other of the get of Sherman Morgan. The best son of Vermont Black Hawk was Ethan Allen (2.35), a very handsome, stylish animal, but unlike his sire, a bay in color with black points. The best son of Ethan Allen, as a sire, was Daniel Lambert, a chestnut in color with fawn mane and tail. The fastest trotter got by Daniel Lambert was Comtee (2.14), a considerably larger or taller horse than his sire, and a bay in color.

Mambrino Chief 11 was a rich brown in color. The fastest of his get was the bay mare Lady Thorn (2.18). His most successful son as a sire was the black stallion Mambrino Patchen 58, a full brother of Lady Thorn (2.18), and a much more bloodlike horse in appearance than Mambrino Chief. The most successful son of Mambrino Patchen, as a sire, was Mambrino King, a chestnut in color. The fastest of the get of Mambrino King is Lord Derby, a bay in color, wagon record 2.03.

Godfrey Patchen was a dark bay in color and nearly sixteen hands high. His fastest trotter was Hopeful, a gray gelding only about fifteen hands high, and wholly unlike his sire in general conformation as well as color. Hopeful placed the world's champion trotting record to wagon at 2.13 in 1878, and it remained there about thirteen years until Allerton lowered it to 2.15 in 1891.

The list might be extended at great length, but the above is sufficient to show most conclusively that the animals which possess in the highest degree and transmit with the greatest uniformity the most valuable characteristics of their sires are, in many if not most cases, not such as bear the strongest resemblance to their sires in color and conformation. Breeders should not value a colt or filly any the less highly because he or she does not resemble the noted sire in conformation and color, for such are just as liable to produce valuable animals at maturity as those which are the "exact image" of their sire. Outward appearances are as deceptive in the equine as in the human family.—Horse Breeder.

At Lexington Dan Patch paced in 1.53, a new world's record. He was preceded by a runner drawing a sulky which had a strip of cloth between the wheels. The mile was splendidly run by Scott Hudson, who drove the forward runner, and the champion finished easily. Quarters, .29, .57, 1.26, 1.53. Dan goes against the unpaired record this week. Hope he will smash it, too. W. M. Savage has refused \$100,000 for Dan Patch and says he would refuse \$500,000.

The greatest futurity of the year, the Kentucky for foals of 1902, was decided at Lexington last week. Susie N. (2.02) after her victories elsewhere, was a strong favorite, but Miss Abdel won the race, showing superior speed and staying qualities.—Horse Breeder.

Butter Slightly Higher.

The continued decrease in the receipt of choice grades has caused a fractional advance over last week's quotations. The supply of really fancy creamery is strictly limited notwithstanding the large seasonal receipts of general grades. The demand is not particularly brisk but sufficient to take care of all the better class in sight. Dairy butter of high grade is also in light supply compared with the lower grades. Extra dairy commands with a fraction of the price of corresponding quality of creamery. Box and print butters are in lighter demand with the approach of cold weather, as many who take box butter in hot weather find that the tub butter will keep long enough for their purpose. Extra box creamery, however, commands one-half cent premium over corresponding grades of tub butter. Storage goods are in considerable demand with the advancing prices of fresh made. Price of storage is about one-half cent below corresponding fresh receipts.

Receipts of butter are gradually decreasing, but are still well ahead of last year, and storage stock does not seem to be much needed with the present large supply of fresh goods. While the prices of choice creamery hold steady because of the small proportion of such in present receipts, the lower grades are abundant and hard to sell. Buyers, while not demanding lower prices, are very particular about the quality, and not many inquire for the lowest grades at any price. Receipts of box butter are thirty to thirty-five per cent. larger than at this time last year. The stock in storage actually increased during October, while last year during the same month it decreased nearly ten thousand tubs. While receipts have been so much larger the consumptive demand has been hardly four per cent. greater than that of the same period last year. It is hard to see how this continued high level of receipts can last much longer in view of the beginning of the dry food season and the large demand for milk for various purposes at this time of the year.

The Boston cheese market is firm, with moderate demand and no special change in price. Some special marks, however, exceed quotations given, but do not give a fair idea of the general market. Lower grades are in considerable demand, a large part of the consuming trade preferring to save money at the expense of quality.

The New York butter market is in much the same condition as at the close of last week. General trading is only moderate.

The comparatively short supply of strictly fancy fresh creamery enables receivers to get about 24 cents for such, but lines are being drawn very closely on quality and the average run of fine marks can be bought for less. The great bulk of the stock from all sections is more or less defective and very little of it will pass technical inspection. The medium to choice grades of fresh are interfered with largely by held creamery, which is offering at 22 to 23 cents for strictly fancy. The latter goods are having a moderately distributing trade; not so much in a wholesale way as in the use by shippers of stock which they had put away. Very little dairy butter is arriving and comparatively little wanted. Western packings of imitation creamery, factory and packing stock rule about steady, but are slow. The finest of the renovated has some call, but there is a narrow outlet for other grades.

Current cheese receipts continue to show up fairly liberal, but the bulk of late made is showing pasty and increasing late made defects, and having been hurried forward close to the hoops are not properly cured, arriving green and dry, and such grades are receiving only moderate attention. Official quotations have been reduced a quarter of a cent on late made cheese, not on account of any weakness in the situation, but simply to cover the poorer quality. Fancy September quality full cream is scarce, out of cold storage, and holders remain fully as firm in their views as heretofore. Some of the country boards have closed for the season, and the others will wind up this or next week. Large cheese held with confidence owing to the comparatively light stocks at all points. Skims continue in moderate supply, and desirable grades are held firmly.

Cable advices from the principal markets of Great Britain to George A. Cochrane report butter markets somewhat firmer and prices a shade higher. Finest grades, Danish, 25 to 26 cents; Irish, 24 to 24 1/2 cents; Canadian, 23 to 24 cents; Australian, 23 to 24 cents; Russian, 22 to 23 cents; American Creamery, 20 to 22 cents; ladies, 18 1/2 to 19 cents. Cheese markets are higher with the demand large and active. Finest American and Canadian, 12 to 13 cents.

F. H. Keeler & Co., New York: The feeling of anxiety as to the outcome of the heavy storage holdings has caused a general desire on the part of jobbers to reduce their own holdings of reserve stock, and many of them have continued to use these goods to the neglect of secondary grades of fresh. But this course is gradually wearing down the stock of butter lying between receivers and retailers. Many jobbers seem to have enough reserve stock to last them for some time to come, but some of the smaller holders are likely to be coming back to the wholesale market from time to time, and with a further reduction in receipts there is ground for the hope that accumulation in first hands may soon begin to work down.

So far the movement in secondary and under grade fresh stock has been slow and unsatisfactory; receivers have had little difficulty in moving the strictly fancy goods, but it has been hard to get buyers to take "the next best" quality, though some lots may have been accepted which would not have been satisfactory last week. Qualities showing any material defects have continued very slow at prices that holders have cared to accept, though occasional sales of common to very fair goods have been reported at a range of 18 to 21 cents. Sales under the call today were one hundred tubs extra creamery at 24 cents, twenty-five tubs at 24 cents and twenty-five tubs, eighty-nine score, at 21 cents.

As dealers have continued anxious to sell their own holdings of storage butter, there has been little call for this class of stock on the wholesale market. Occasional sales have been reported—generally at about 22 cents for choice quality—but there is no general movement as yet. Holders are evidently anxious to see an outlet, but they are not attempting to force sales at the prices which would be necessary to stimulate speculative buying, and are simply awaiting developments.

Boston Milk Supply.

The following statement, compiled from figures furnished by the companies, shows the quantities of milk brought to Boston during the month of October 1905, by the three companies: Boston & Albany 1,437,418 quarts, Boston & Maine 6,296,463 quarts, New York, New Haven & Hartford 1,849,950 quarts.

The figures for September were as follows: Boston & Albany 1,426,976 quarts, Boston & Maine 6,333,342 quarts, New York, New Haven & Hartford 1,830,983 quarts, compared with Boston & Albany, 1,483,694 quarts, Boston & Maine 6,370,600 quarts, New York, New Haven & Hartford 1,780,497 quarts for the month of August, 1905.

Crops Make Good Showing.

The crop reporting board of the Bureau of Statistics of the Department of Agriculture finds from the reports of the correspondents and agents of the bureau that the preliminary returns on the production of corn in 1905 indicate a total yield of about 2,707,930,540 bushels, or an average of 28.8 bushels an acre, as compared with an average yield of 28.8 bushels, as finally estimated in 1904, 25.5 bushels in 1903, and a ten-year average of 24.9 bushels.

The general average of corn, as to quality, is 90.6 per cent., as compared with 86.2 last year, 83.1 in 1903 and 80.7 in 1902. It is estimated that about 3.3 per cent. of the corn crop of 1904 was still in the hands of farmers on Nov. 1, 1905, as compared with 3.6 per cent. of the crop of 1903 in farmers' hands on Nov. 1, 1904, 5.3 per cent. of the crop of 1902 in farmers' hands on Nov. 1, 1903, and 1.9 per cent. of the crop of 1901 in farmers' hands on Nov. 1, 1902.

The preliminary estimate of the average yield per acre of buckwheat is 19.5 bushels, against an average yield of 18.5 bushels in 1904, 17.7 bushels in 1903, and a ten-year average of 18.2 bushels. The average for quality is ninety-three per cent., against 91.5 last year, 91.4 in 1903 and 88.1 in 1902.

The preliminary estimate of the average yield per acre of flaxseed is 11.3 bushels, as compared with a final estimate of 10.3 bushels in 1904, 8.4 bushels in 1903 and 7.9 bushels in 1902. The average as to quality is 94.6 per cent., as compared with ninety-two per cent. one year ago and 84.9 in 1903.

The preliminary estimate of the average yield per acre of potatoes in eighty-seven bushels, against an average yield of 110.4 bushels in 1904, 84.7 bushels in 1903, and a ten-year average of 85.8 bushels. The average as to quality is 85.4 per cent. as compared with 83.4 per cent. one year ago, 80.4 in 1903 and 80.4 in 1902.

The preliminary estimate of the average yield per acre of tobacco is 813.5 pounds, as compared with the final estimate of 819 pounds in 1904, 765.3 pounds in 1903, and a six-year average of 745.1. The average as to quality is 87.3 per cent., as compared with 93.4 per cent. one year ago and 85.9 per cent. in 1903.

As figured by Henry Heinz, statistician of the Produce Exchange, the Government's figures indicate a corn crop of 2,707,930,000 bushels, comparing with last month's indication of 2,707,517,000 bushels, and with the 1904 harvest of 2,467,480,934 bushels. The total estimated wheat crop remains at 683,311,000 bushels, which compares with last year's harvest of 182,389,000 bushels.



A FARMHOUSE IN THREE TOWNS AND TWO COUNTIES.

A very successful Connecticut farmer lives at the corner of the townships of Vernon, Bolton and Manchester and in Tolland and Hartford Counties. See article, "Farming in Three Towns."

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Profits of the Season.

The general trend of the reports sent in by the November correspondents of the Massachusetts State Board of Agriculture would indicate that our New England farmers are generally well satisfied with the season now closing. In the main, good crops have been secured, and where shortages have occurred prices usually have ruled high.

Market gardeners generally have had a profitable season, with good crops and average prices. Dairymen have received prices averaging a little better than formerly; milk and butter fat have been economically produced, by reason of good pasture; and barns and silos are well filled in anticipation of winter. Poultry raisers have received good prices for their products.

Apples have been as good a crop as could be expected, this being generally the non-bearing year, and have brought high prices. Peaches were a very heavy crop, with correspondingly low prices. Other fruits and berries have given fair to good yields, and brought average prices. On the whole, our horticulturists should not complain. Of the 149 correspondents answering the question as to profits, eighty consider the season to have been a profitable one, twenty an average season for profit, thirteen fairly profitable, while six think that it has been above the average for profit, and thirty that it has not been a profitable one.

Foreign Potatoes Regulate Prices.

A difference in opinion exists among dealers with regard to the potato situation, some still expecting higher prices while others think the top has been reached, and while not anticipating a decline believe that prices will fluctuate not far from the present range for a long time to come.

The advance brought heavy receipts at leading markets, and there is quite a surplus on hand at New York and Boston, but as expected the foreign potatoes seem to be the chief regulator of the market. When prices went up foreign buyers and shippers became active and large supplies started toward American ports. The price of potatoes in Europe has fluctuated somewhat as in this country, but as a general rule, German, and Belgian potatoes can be laid down here at a profit of \$5.15 per barrel. So long as such supplies can be obtained in unlimited quantity, it is hardly possible for domestic potatoes to advance to the \$3 limit predicted by some dealers, or even to go far beyond the present price. These potatoes do not go far West, but their presence at New York regulates that market and also prevents New York controlling the West, thus indirectly regulating the price at the West.

But dealers have a very confident feeling with regard to the market and seem unwilling to make sales for future delivery, except at some little advance over present figures. With the surplus cleaned up, a moderate further advance might not be unlikely, but extreme high figures are not expected by most dealers so long as conditions now in sight are the prevailing forces.

Vegetables Mostly Selling Well.

Such changes as are occurring in the vegetable market are mostly in the upward direction. Beets have been going up for some time and are now selling at \$1 per bushel. Some growers in this vicinity had large crops of excellent quality and are reaping a good profit. Egg turnips bring 30 cents per bushel and considered profitable at that price being easily raised and some of them have been grown as a second crop. Carrots are selling at 30 cents. One grower near Boston raised a crop of about seven hundred bushels per acre and considers them extremely profitable and, as he said, "afford to sell them at 25 cents per bushel if necessary." His land was cleared at the start and was thoroughly worked several times before planting, thus killing all the weeds, and nearly all the work was done with the wheel hoe. No home vegetables held about steady, having reached winter basis. Squashes are steady and a little lower this

week. Onions hold about steady. Southern string beans are in fair supply. Sweet potatoes are in heavy supply, and tending lower, in fact, prices are below that of good white potatoes. Maine Aroostocks and Green Mountains sell readily at 75 cents. Canadian Chaguanos bring about 65 cents.

Eggs Very High.

The egg market more than holds its own, the upper grades showing an advancing tendency. Prices are now at about the level to be expected along the Thanksgiving season and may go higher, since the receipts are running a little lighter this week than last, while an increase is hardly to be expected for the present. Storage stock, however, being large, prices have hardly reached very extreme figures. Some grades of fancy nearby stock command a premium of 10 cents over ordinary shipments from various parts of New England, indicating the advantage possessed by producers close to the market. These close keep in touch by telephone with their agents and time shippers to suit the requirements of the market. Being carefully selected and subject to but a very short journey they arrive without signs of shrinkage or holding and sell the most fastidious trade, a class of buyers who always call for the best eggs and do not inquire the price. Western eggs are comparatively plenty, but command hardly more than half the price of the choicest nearby stock. Refrigerator eggs are in steady demand and going out as fast as could be expected. Dealers are confident that the enormous stock in the storehouses will gradually be taken care of at more or less profit to the holders.

The New York market shows the effect of very light receipts, especially in view of the advice from the interior, which indicates very moderate supplies of fresh stock in transit. Prices are tending in sellers' favor on the fresh goods, and stock is cleaning up closely. Some dealers are having a little difficulty in obtaining as many high grade goods as they need for their urgent requirements. There is a little better movement in refrigerator eggs, also the tone showing considerable strength, especially on the highest grades, which receive most of the demand. There is a fairly liberal offering of average prime lines at about 22 cents, many of which do not meet the ideas of buyers as to quality. Some recent sales of lined eggs have been made at 21 to 22 cents.

Good Demand for High-Priced Cranberries.

The cranberry situation is exceedingly strong in all the markets of the country, prices having advanced beyond the expectations of all but the most sanguine. Certain large buyers who laid in considerable stock at the beginning of the season are reported to have made large profits, and equally good profits are in sight for growers who refused to sell. Good Cape stock seems to be selling in the West at from \$1 to \$1.50, and not very plenty at that. The best feature of the situation is that the public is still buying cranberries, notwithstanding the high prices, a condition which will insure the disposal of the stock without unusual difficulty or risk of slump at the end of the season. Some Western firms talk of the probability of \$15 a barrel a few weeks later in the season.

Apple Market Slacks up a Little.

Apples are in more liberal receipt this week, while the demand is hardly so good as in recent weeks. But the situation cannot be called seriously worse and dealers are not willing to take lower prices than those asked last week. Choice fruit is not hard to sell and holders are ready to wait a

while before taking less for lower grades, expecting the situation will fully recover soon. The cause of increased receipts is probably the cold weather, which caused farmers to ship at once rather than to bother to provide places to keep the apples from freezing. Cranberries are in steady demand at the high range of prices quoted. It hardly seems that the public will go much further in paying for cranberries, but at present they seem determined to have cranberries for Thanksgiving cookery. Grapes are in steady demand. Some of them are showing shrunken skins and loose berries and other defects and prices are firm. Quinces are in quiet demand at about recent prices. Pears hold unchanged.

At New York offerings are liberal and apple market continues fairly active at full former prices. Outside figures are full for average best State apples, but some very fancy Vermont fruit is commanding more money and some of the best far Western box apples are bringing slightly more than quoted. Up-river fruit generally poor and selling mainly from \$2.50 down. Pears are in light supply and selling promptly when showing choice quality. Quinces quiet and unchanged. Grapes in moderate supply and held about steady. Cranberry very firm with some fancy berries working out higher than quoted.

Foreign Apple Market.

Latest cable advices to G. A. Cochrane from the principal apple markets in Great Britain report all markets very active and higher. The red varieties are selling to give nets of \$3 to \$4 per barrel and Greenings giving nets of \$3 to \$4.25. Maine Baldwin sold in London making nets of \$3.25 to \$4 and fancy Greenings \$4 to \$4.50. Demand is good and large, and good markets are looked for to the end of the year.

Shipments from Boston to Europe last week amounted to 44,500 barrels. The total shipments for the week to all points from Boston, New York, Portland, Montreal and Halifax amounted to 136,500 barrels. Latest mail advices, Nov. 6, report markets well cleared of home fruit and they were relying on the States and Canada entirely for supplies.

Dull Provision Trade.

Fresh beef is in full supply, and even the choicest grades are in light demand. Mutton is selling fairly well at steady prices. Spring lambs are plenty and a little dull. Veals are in moderate supply, holding prices which have prevailed for many weeks past. Country dressed hogs are steady at between 7 and 8 cents.

Chickens in Heavy Supply.

Dressed poultry is the prominent feature of the Boston market, receipts running extremely heavy. This is the time of year when the extent of the poultry harvest becomes manifest. It is evident that the high prices last year caused the farmers to raise more than the usual number of chickens this year, and this is the season when the average farmer expects to market his surplus cockerels and old fowls. Receipts are much larger than last year at this time and a surplus is piling up on the market. The storage people will no doubt take care of the surplus, otherwise prices would doubtless go lower. Choice broilers are in lighter supply than other grades and still bring about the same prices. Fowls are in comparatively moderate supply although there are plenty of them at hand. Prices still range from 12 to 14 cents for Eastern stock. Large roasters are selling fairly well. Northern turkeys are in light supply and prices holding well. Other grades of chickens and fowls are in full supply with prices, although not much lower, yet appearing rather weak, with dealers ready to cut prices to make desirable sales.

At New York general demand is moderate, and market shows little if any indications of actual improvement. Some holders are lighter on turkeys, but others have heavy invoices, and there appears little hope of any recovery in prices this week. Most lots cut high and under limits, but quality is not good enough to hold, and little attention can be paid to orders to hold for a later market. There is, perhaps, a little steadier tone on fancy large roasting chickens, especially scalded, as packers will be induced to freeze, but medium grades are very plenty, dull and irregular. Heavy, dry-plucked fowls continue scarce and firm, but medium weights plenty and dull. Fancy Western spring ducks in light supply and firm, but small and thin lots dull and irregular. Few desirable Western geese are arriving. Nearby poultry and squabs sell nominally unchanged.

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